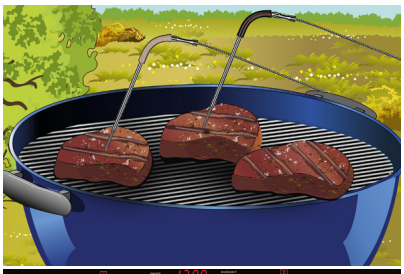
Laserliner

ThermoControl Duo

Digital thermometer for monitoring the cooking stage of meat dishes with a ThermoControl app via Digital Connection

This digital thermometer allows the cooking stage and core temperature of various types of meat, poultry and fish to be determined. The two probes allow measurements to be taken at two points at the same time. The device is heat-resistant up to 350 °C and can be easily attached to an oven or grill with the strong magnets.

- For perfect cooking results for meat and fish dishes
- Precise evaluation of cooking stage/core temperature
- App for adjusting pre-set core temperature, specific temperature, any preferred time
- Optical and acoustic signals from the app prevent grilled food charring
- 5 cooking stages of rare, medium rare, medium, medium well, and well done
- Dishes are divided into beef, pork, lamb, poultry, fish
- Digital Connection interface for easy data transfer to app
- Easy-to-read display: current temperature, setting, stage
- Strong magnetic clamps for attaching to metal surfaces
- Energy-saving Auto Off function when not in use



TECHNICAL DATA	
Measured Variable	Contact temperature
Features	Dual input temperature measurement
Contact Temperature Measuring Range	-50°C ... 300°C
Contact Temperature Accuracy	± 1°C (0°C ... 100°C) ± 2°C (-20°C ... 0°C / 100°C ... 150°C) ± 3°C (-50°C ... -20°C / 150°C ... 200°C) ± 5°C (200°C ... 300°C)
Protection Class	Base unit: IP 54 Temperature sensor: IP 56
Ports	2 x temperature sensor
Automatic Switch-Off	after 20 minutes
Features	Test prods, 90 mm long (ø 2.5 / 4 mm)
Power Supply	2 x 3V CR2032

SCOPE OF DELIVERY

Item No. 082.429A	GTIN (EAN) 4021563705351	SU 5

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